

## Lake County Walnut Pear Coffee Cake

2010 Third Place Winner, Lori Covert

### Cake Topping

1 cup chopped Lake County walnuts  
1/3 cup brown sugar  
1 teaspoon ground cinnamon  
1/3 cup all purpose flour  
¼ cup cold butter

In a bowl combine walnuts, brown sugar and cinnamon; set aside.  
In a separate bowl cut butter into flour until mixture resembles coarse crumbs.  
Stir ¾ cup nut mixture into flour/butter mixture; set aside for topping.  
Set aside remaining nut mixture for filling.

### Filling

2 medium ripe pears, peeled and sliced (about 2 cups)  
2 teaspoons lemon juice  
½ cup butter, softened  
1 cup sugar  
2 eggs  
1 teaspoon vanilla extract  
1 ¾ cups all purpose flour  
¾ teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
1 cup sour cream  
½ cup chopped walnuts

Toss pears with lemon juice; set aside.  
In a mixing bowl cream butter and sugar.  
Add eggs, one at a time, beating after each addition.  
Beat in vanilla.  
Combine flour, baking powder, baking soda and salt;  
Add to creamed mixture alternately with sour cream.  
Spread two thirds of batter into a greased 9-inch spring form pan.  
Top with reserved nut mixture, pears and remaining batter.  
Sprinkle with 1 /2 cup chopped walnuts and reserved topping mixture.  
Bake at 350 degrees for 50-55 minutes or until a toothpick inserted near the  
Center comes out clean. Cool for 1 hour before serving.